

INTRODUCTION TO CULINARY ARTS

Course Code: 5722

Introduction to Culinary Arts provides students with an overview of interest, aptitude, and technical skills needed to advance to Level One Culinary Arts and/or the food service industry. Integration of the Family and Consumer Sciences student organization, Family Careers, and Community Leaders of America (FCCLA), greatly enhances this curriculum.

Objectives:

Students will:

1. describe Culinary experiences.
2. explore food service industry career opportunities.
3. demonstrate sanitation and safety techniques.
4. determine the importance of personal hygiene.
5. store foods properly.
6. demonstrate safe procedures when using small and large equipment.
7. explain recipe skills.
8. demonstrate dry and moist food preparation techniques.
9. explain appropriate serving techniques.

Credits:

½ or 1

National Certification:

ServSafe Certification
Tourism and Hospitality Education Foundation
<http://www.schospitality.org>

Grade levels:

9-10

Recommended class size:

18-20

Prerequisites:

none

Textbook Information:

<http://www.mysctextbooks.com/>

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High School Education: bellperson, cashier, dining room attendant, dishwasher, kitchen assistant, laundry attendant, pastry cook, steward, room service order taker, reservations agent, lodging facilities attendant, host/hostess/greeter

Postsecondary Education: assistant food and beverage manager, baker/chef/cook, concierge, dining room manager, foodservice/banquet and restaurant manager, head waitperson, specialty cook

Postgraduate Education: convention services manager/director, director of catering, executive chef, family and consumer sciences educator, visitors and convention bureau director, rooms division manager/director

Standards Revision Committee:

Terry Bridwell
Anderson District 1 and 2 Career and
Technology Center

Jim Miller
J.H. Bonds Career Center

Rose Butler
North Augusta High

Nadine Miller
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Tourism Hospitality Education
Foundation

Ethel Jones
SC State University

Linda Y. Price
Golden Strip Career
and Technology Center

Frankie Miller
Trident Technical College

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A. Culinary Arts Experiences

1. Summarize classroom policies and routines.
2. Categorize job titles, descriptions, and responsibilities.
3. Analyze the results of completed interest inventories, aptitude tests, and/or skills assessments.
4. Demonstrate interpersonal and technical skills required in the food production and service industry.

B. Career Opportunities

1. Identify individual occupation within the food service industry i.e. entry, technical, and professional levels, including but not limited to entrepreneurship.
2. Develop a presentation including educational, interpersonal, and technical skills required for each level of the food service career ladder.
3. Compare and contrast the local, state, national, and international labor market careers.

C. HACCP and ServSafe Sanitation and Safety Skills

1. Identify and describe the most common food borne illnesses, their causes, foods implicated and recommended preventative measures.
2. Compare and contrast clean and sanitary.
3. Describe the procedures for cleaning and sanitizing tools and equipment.

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D. Essential Personal Hygiene Skills

1. Describe personal hygiene and how it affects food safety.
2. Demonstrate and explain the steps to proper hand washing and its importance to food safety.
3. Exhibit acceptable dress and personal grooming as identified by the food production and service industry.
4. Select proper clothing for different jobs to be performed in the food service industry.
5. Investigate the causes of food contamination related to personal grooming and hygiene.
6. Explain and demonstrate components of a good personal hygiene program as outlined by the Department of Health and Environmental Control (DHEC).
7. Demonstrate and describe proper storage procedures as outlined by DHEC guidelines.

E. Small and Large Food Service Production Equipment Safety

1. Demonstrate the safe use of selected pieces of equipment.
2. Apply proper safety and sanitation procedures when operating selected pieces of equipment.

F. Recipe Skills

1. Identify the components and functions of a standardized recipe.
2. Make and utilize a timeline for food production.
3. Apply basic skills to food production and service operations.

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G. Dry and Moist Food Preparation Techniques

1. Bake foods.
2. Boil foods.
3. Roast foods.
4. Steam foods.
5. Poach foods.

H. Guest Relations and Interpersonal Skills Techniques

1. Demonstrate and explain appropriate serving techniques.
2. Demonstrate internal and external customer service.